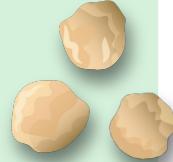


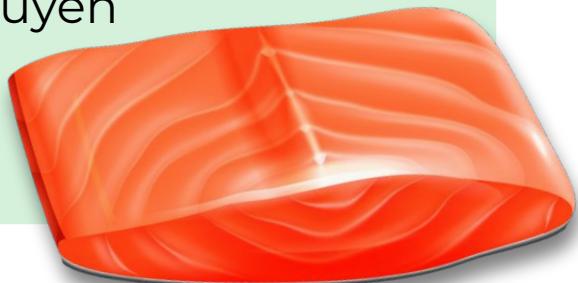


# Fresh Fridge

## The Food Spoilage Prevention Compartment



By Alex Paz, Michael Aquilina, Khanh Nguyen  
Date: June-3-2024



# Problem Definition

Many college students and busy adults unintentionally **waste food** by forgetting about the groceries and leftovers in their refrigerators which leads to **food spoilage**.

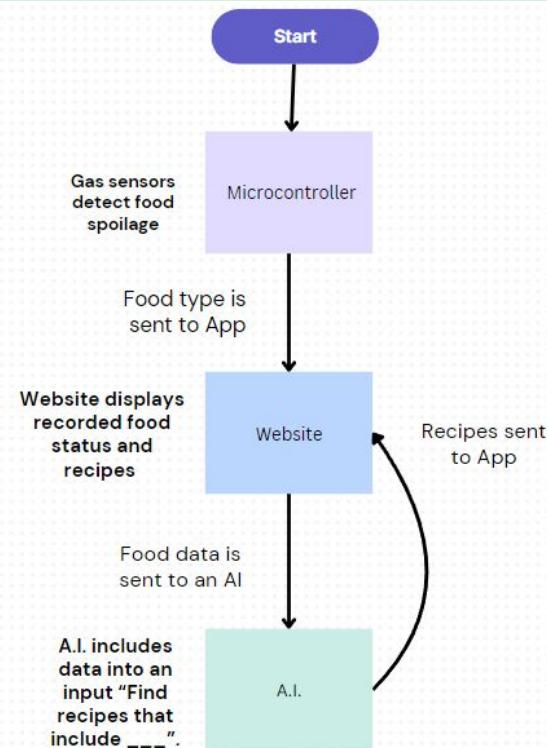


# Proposed Idea

**Smart container** that can detect spoiled food and identify spoiled food type using built-in **gas sensors**.

Plus an accompanying **website** that will:

- Notify users** of detected spoilage.
- Suggest recipes** to utilize the food before it spoils, leveraging AI-driven tips to encourage food consumption.





# The Mechanics



Different foods emits different **gases** when decomposing.

- This can be used to determine what type of food is going bad

Food	Gas Released	Sensors
Milk, raw meat, fish	Ammonia	MQ-137
Banana, Fermented Food	Ethanol	MQ-5
Vegetables	Methane	MQ-4
All Foods	CO2	CO2





# Testable Hypothesis



## Hypothesis:

**Increasing awareness** of food health and providing consumption **reminders** as well as **recipe suggestions** will lead to a reduction in food waste.

## Quantification:

- Determine a **difference** between healthy and unhealthy foods, utilizing sensor data
- Assess the **quality** of the suggested recipes (possibly cook them ourselves).



# Milestone Timeline

Breadboard sensors with microcontroller and setup readings

Plan Arduino communication with website or app

(Week 6-7)

3D print final container and assemble hardware with tupperware

Finish website with live data, analytics, and AI recipe generator

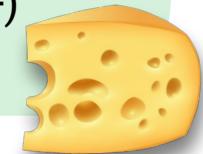
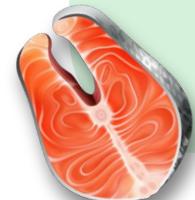
(Week 8-9)

Predict type of food in container depending on sensor readings

Flush out website, or migrate to a mobile app

**Stretch Goals**

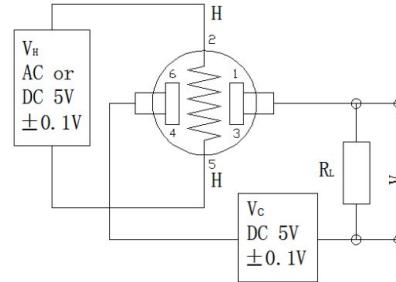
(Week 10+)



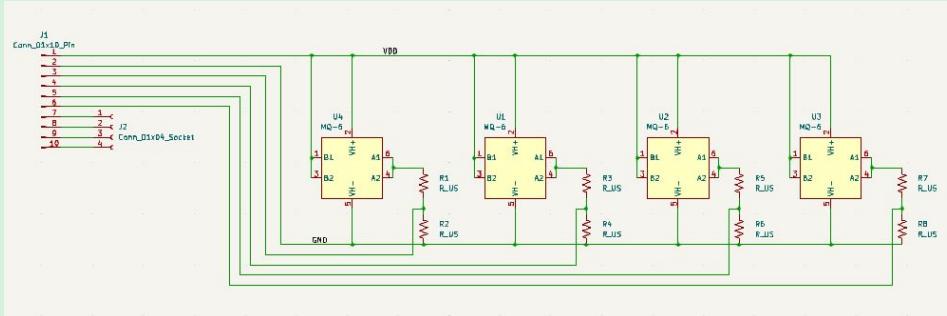
# Milestones Achieved - Sensors

- Gas sensors operate on **5V input/output** and needs a 4.7k resistive load.
- Used built-in **breakout board** to step up **3.3V** to **5V** to power the entire PCB.
- **PCB** used resistor dividers to convert non-I2C voltage output

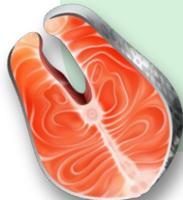
Basic Circuit



MQ-4 (Methane)



MQ-137 (Ammonia)



# Milestones Achieved - Website



## Software

Successfully got the **ESP32** to connect **wifi** and host a **webpage**.

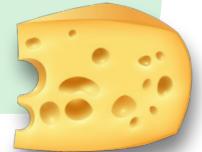
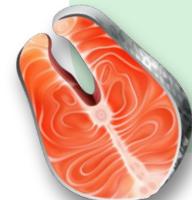
1. The **ESP32** and **webpage** have two-way communication with each other.
2. Using **websocket**, the communication is in **real-time**, and easy to set up.

ESP32 WebSocket

Sensor Value: 22785

Update Interval: 2751 ms

```
16:11:24.763 -> Received slider value: 2624
16:11:24.810 -> Received slider value: 2655
16:11:24.853 -> Received slider value: 2687
16:11:24.853 -> Received slider value: 2719
16:11:24.853 -> Received slider value: 2751
16:11:26.943 -> Sensor Value (2751 ms): 22017
16:11:29.668 -> Sensor Value (2751 ms): 22017
16:11:32.401 -> Sensor Value (2751 ms): 22017
16:11:35.171 -> Sensor Value (2751 ms): 22017
16:11:37.921 -> Sensor Value (2751 ms): 22017
16:11:40.656 -> Sensor Value (2751 ms): 22273
```



# Milestone Struggles - Hardware

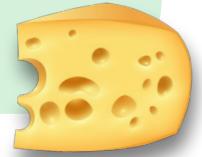
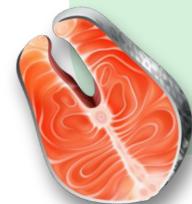


- **Part Orders**

- 2/4 sensors (CO2 and Ethanol) took too long to arrive
- Didn't have enough time to gather much food data
- Restricted food types (*bread, fruits, and vegetables*)
- 

- **Gas Sensors reliability**

- Gas sensors are very sensitive (*temperature, operation duration, different environments*)
- Gas sensors require a 12-hour “break-in” period to get stable readings.
- Ethanol (MQ-5) sensor caused a brownout (omitted)



# Milestone Struggles - Software

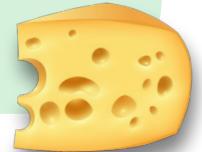
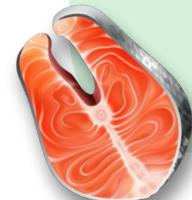


## Hardware Access

- **Software** group rarely had access to hardware to test properly.
  - Needs **ESP32** to start up **websocket server**.
- **Limited** hardware access meant few opportunities to test properly
  - A testable environment without the **ESP32** was used.

## Server Development

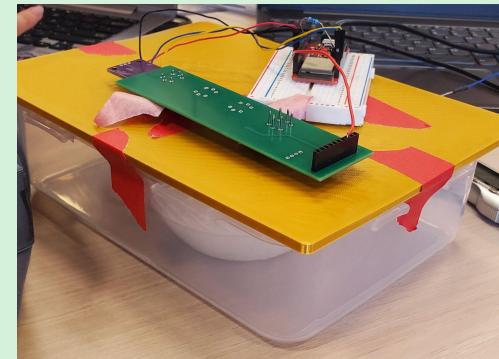
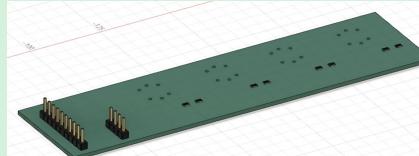
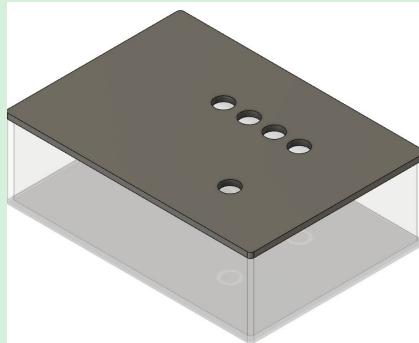
- **Lack** of **websocket** experience:
  - Did **not** know how to store HTML files **locally**.
    - Subpages would not work.
- Took a while to discover **SPIFFS File System**
  - Allowed the ESP32 to store files locally.



# Prototype - Hardware

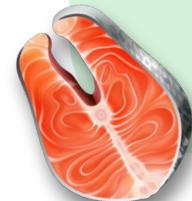
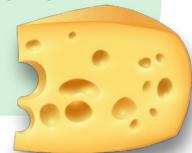
## CAD Compartment

1. Modeled and prototyped lid by:
  - a. Taking **measurements** of sensors and tupperware containers.
  - b. Integrating **PCB** from KiCAD.



**Assembled tupperware** with 3D printed lid, ESP32, and sensors integrated with PCB

- Used for measurement/testing purposes
- Fairly airtight
- Contains food samples for testing



# Prototype - Software

Fresh Fridge - Food Health Monitor

Your Food

Container 1: Banana  
Container 2: Beef

Add Food

Food Name:   
Container:

Add food

**Containers** take you to a generated container **page** when **clicked**.

Allows **input** for food type and selected container.

# Prototype - Software

Food Detail

Container #1

Health Status  
Healthy

Sensor Data  
CO2 Sensor: 94  
Ammonia Sensor: 243  
Methane Sensor: 174

Name: Banana



Brings you to front page and **deletes** the food from the **container**

[Delete](#)

Health status **updates** when a **sensor** passes a threshold



# Prototype - Software



## Your Food

Container 1: Banana  
Container 2: Strawberry  
Container 3: Apple

Generate Recipe



### Recipe:

#### Fruit Salad Recipe:

##### Ingredients:

- 1 banana
- 5 strawberries
- 1 apple

##### Instructions:

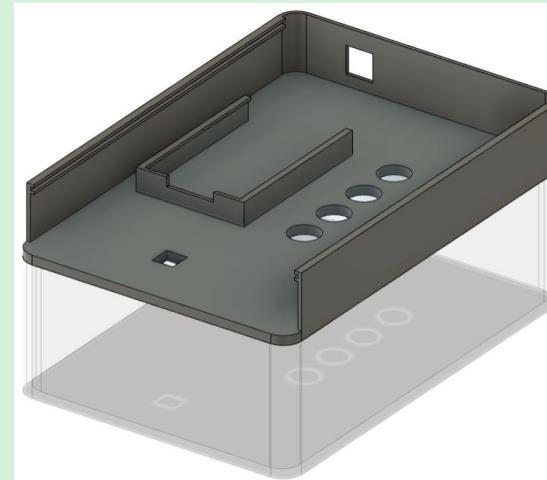
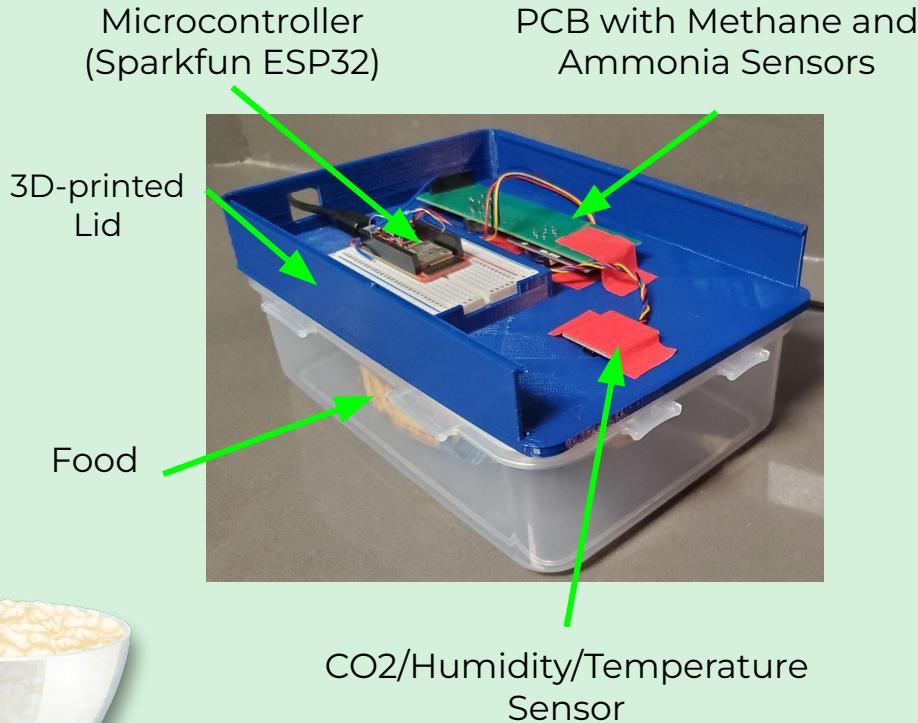
1. Peel and slice the banana into rounds.
2. Wash and slice the strawberries into halves.
3. Wash and dice the apple into small pieces.
4. Combine all the fruits in a bowl and gently mix together.
5. Serve the fruit salad immediately or refrigerate for a refreshing and healthy snack.

- **The Goal:** Eat these foods before they expire.
- **Web page** generates a **recipe** with the ingredients in your containers using **OpenAI API**.

**The Result:** FreshFridge makes it **easy** to find these recipes and **motivates** you to eat the food in your containers before they spoil!



# Final Design



Final Lid Design in  
CAD

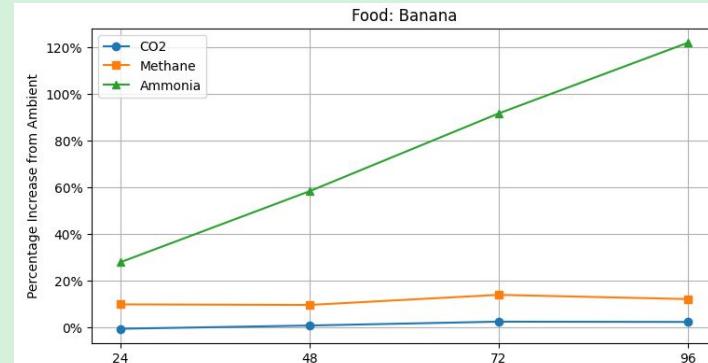
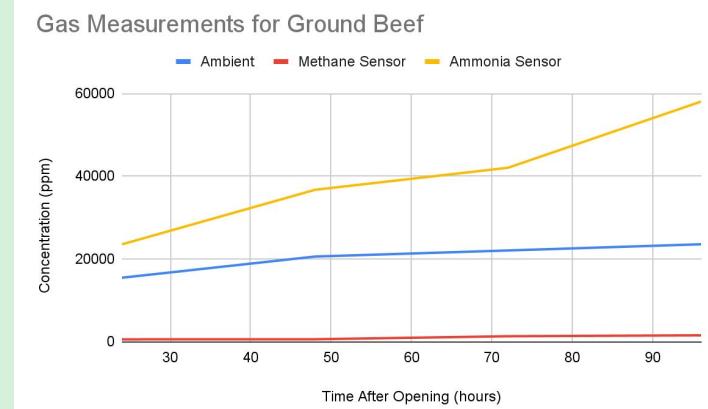
# Trial and Results

Tested to see if certain sensors can pick up certain gases better than others.

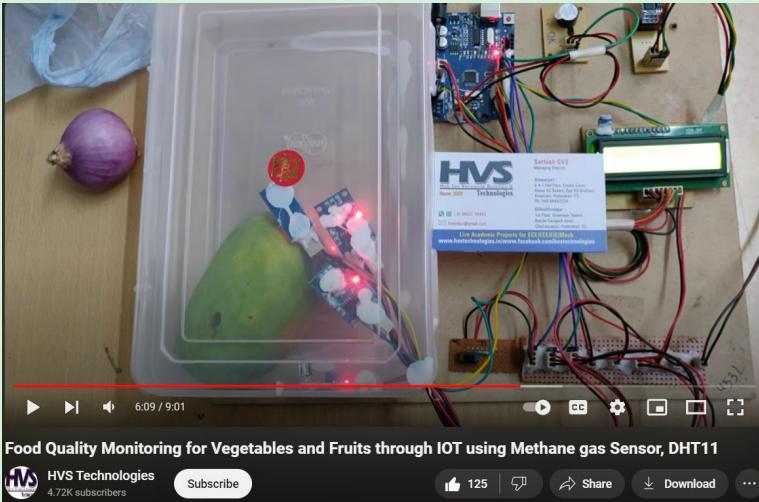
- Method: measured Methane and Ammonia gas concentrations of **ground beef** and **bananas** over a period of 4 days (96 hours).

## Results:

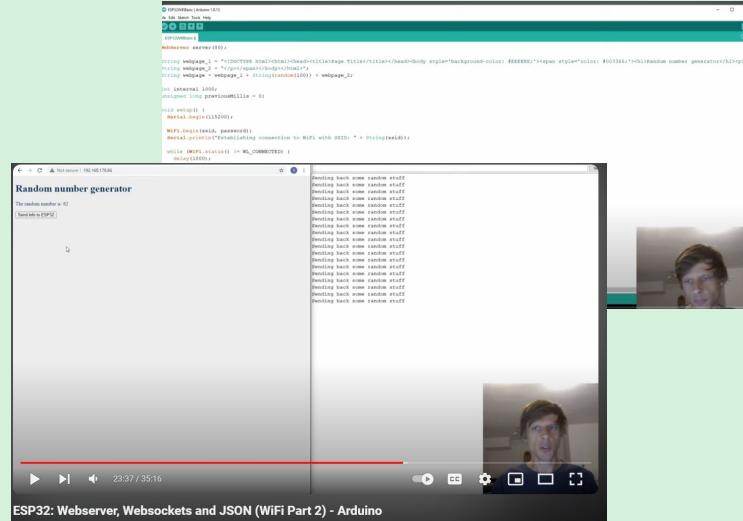
- Ammonia levels **increased proportionally** to the hours left out
- Methane levels barely changed.
- Ambient levels went up the more measurements we did (residues in sensors?)



# Notable Resources



The video that first showed us the potential of gas sensors to detect food spoilage. [Source](#)



Helpful tutorial on WebSocket Servers for our webpage. [Source](#)

# References, Citations, & Helpful Resources

<a href="#"><u>Study</u></a>	Study explaining biogas emission of composting foods
<a href="#"><u>Video</u></a>	Usage of gas sensors and microcontrollers to detect food spoilage.
<a href="#"><u>Video</u></a>	Demonstrates how to get gas concentration from sensor readings.
<a href="#"><u>Video</u></a>	OpenAI tutorial for making API requests in Javascript
<a href="#"><u>Video</u></a>	ESP32: Webserver, Websockets and JSON- Arduino

# Thank you

